

SINCE  1963

PONTI'S

ITALIAN KITCHEN

CHRISTMAS MENU

THREE COURSES £35

STARTERS

Prosciutto e Fico GF

Parma ham, fig, pears, pomegranate
endive, balsamic

Pâté di Salmone

Salmon pâté, capers, courgettes

Mozzarella di Bufala GF

Buffalo mozzarella, cherry tomatoes, endive, balsamic

MAINS

Petto di Tacchino Ripieno

Roasted turkey breast wrapped in pancetta with sausage and cranberry stuffing.
Served with honey and rosemary coated vegetables,
roasted potatoes and veal jus

Merluzzo in Padella GF

Pan-fried cod fillet, pea purée, roasted cauliflower, pea shoots

Tagliolini ai Funghi Porcini v.

Porcini mushrooms, parsley

DESSERTS

Tiramisú

Our traditional recipe

Panettone al Forno

Warm panettone served with crema pasticcera

Cheesecake Nocciola e Cioccolata

Chocolate and hazelnut cheesecake, crème fraîche

ALL BOOKINGS ARE SUBJECT TO AN OPTIONAL 10% SERVICE CHARGE
PLEASE SUBMIT YOUR ORDER AT LEAST 48 HOURS IN ADVANCE OF ARRIVAL